

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black
Pepper

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

CHORIZO DE PAMPLONA

País Vasco, ES
Beef & Pork Sausage With Pimentón.
Tangy, Salty, Rich

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Cream

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

VALDEÓN

Castilla-León, ES
Creamy Blue, Cow & Goat's Milk,
Cave-Aged 2 Months. Mildly Pungent

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

MAXORATA CURADO

Canary Islands, ES
Aged 4 months, Firm, Goat's Milk, Tangy,
Herbal, Smoky

APERITIVO BOARD

An Assortment Of Spanish
Aperitivo Snacks To Pair
With Your Anytime Drinks

*Jamón Serrano, Pamplona, Manchego,
Idiazábal, Guindilla Peppers, Olives,
Almonds, Patatas Bravas*

14

12

26

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

HEIRLOOM CARROTS

Labneh, Aleppo Pepper, Pistachios

8.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

DILLY BEANS

Romesco

8.5

898 SQUASH

Feta, Morita Honey, Pepitas

9

SAUTÉED KALE

Lemon, Garlic, Anchovy Breadcrumbs

8

UPSTATE ABUNDANCE POTATO

Sea Salt, Chili, Scallions

9

ACORN SQUASH BUÑUELOS

Sumac Aioli, Maple

9

SPAGHETTI SQUASH

Tomatoes, Sage, Sheeps Cheese

8.5

QUESO A LA PLANCHA

Morita Honey, Pepitas

8.5

CARAMELIZED ONION HUMMUS

Olive Tapanade

8.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

FALL GRAINS

Cranberry Agre Dulce, Fennel, Puffed Quinoa

8.5

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

11

CRISPY HEN OF THE WOODS

Smoked Cashew Aioli

9.5

MAHI-MAHI A LA PLANCHA

Piri Piri

14.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

PULPO

Chorizo, Frijoles, Heirloom Tomatoes

15.5

SCALLOPS

Koginut Squash, Spicy Pecans

16.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

IBÉRICO SECRETO

Apples, Endive, Pickled Onions

19.5

PORK BELLY

Quince, Cider

10.5

IBÉRICO BOCADILLO

Pasilla Aioli, Jamón Serrano, Smokin Goat

13.5

WAGYU BAVETTE

Leek Chermoula, Crispy Shallot

16.5

COCHINILLO

Crispy Pork, Mojo Verde, Pickled Onions

10.5

ELK SHORT RIB

Elderberry, Cider, Pistachio

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ARUGULA SALAD

Roasted Grapes, Sheep's Cheese, Radish

9.5

BIB SALAD

Piquillo Vinaigrette, Manchego, Anchovy

8.5

DELICATA SQUASH

Maitake, Pepitas, Maple

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Pickled Red Onions, Radish, Fingerling Potatoes

26.5

PAELLA VERDURAS

Delicata Squash, Leeks, Romanesco, Tomatoes

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Shrimp, Calamari, Mussels

28 / 56 / 98

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Morcilla

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Pork Loin, Gaucho Sausage, Chicken

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Pears, Sherry

9

RESTAURANT WEEK

3 Tapas + Your Choice of Dessert

45

EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF RICHARD ELLIOT

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

WINES BY THE GLASS

SPARKLING

| | | 3oz | 6oz | bottle |
|--|-----------------------|------|------|--------|
| NV BarCava, Brut , Penedès, Spain | <i>Xarel-lo Blend</i> | 4.75 | 9.5 | 38 |
| 2019 AT Roca, Reserva , Brut Nature, Classic Penedès, Spain | <i>Macabeo Blend</i> | 6.5 | 13 | 52 |
| 2020 Caves São João, Brut Rosé , Bairrada, Portugal | <i>Baga Blend</i> | 6.25 | 12.5 | 50 |

WHITE

| | | 3oz | 6oz | bottle |
|---|----------------------------|------|------|--------|
| 2021 Mila , Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 | 48 |
| 2022 Rezabal , Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 6.25 | 12.5 | 50 |
| 2019 Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2021 Menade , Rueda, Spain | <i>Verdejo</i> | 6 | 12 | 48 |
| 2021 Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| 2021 Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 6.5 | 13 | 52 |
| 2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain | <i>Palomino</i> | 6.25 | 12.5 | 50 |
| 2021 Asnella , Vinho Verde, Portugal | <i>Arinto, Loureiro</i> | 5 | 10 | 40 |
| 2020 Capítulo 7 , Mendoza, Argentina | <i>Pedro Ximénez</i> | 4.25 | 8.5 | 34 |
| 2022 Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 5 | 10 | 40 |
| 2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 4.5 | 9 | 36 |
| 2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6 | 12 | 48 |
| 2020 Iniceri, 'Abisso' , Sicily, Italy | <i>Catarratto</i> | 6 | 12 | 48 |
| 2020 Leitz, Feinherb , Rheingau, Germany | <i>Riesling</i> | 5.5 | 11 | 44 |
| 2020 L'Alpage , Mont-sur-Rolle, Switzerland | <i>Chasselas</i> | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

| | | 3oz | 6oz | bottle |
|--|---------------------------|-----|-----|--------|
| 2022 Liquid Geography , Bierzo, Spain | <i>Mencia</i> | 5 | 10 | 40 |
| 2021 Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 4.5 | 9 | 36 |
| 2021 Christophe Avi , Agenais, France | <i>Cabernet Sauvignon</i> | 5.5 | 11 | 44 |
| 2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain | <i>Malvar, Airén</i> | 5 | 10 | 40 |

RED

| | | 3oz | 6oz | bottle |
|---|-------------------------------|------|------|--------|
| 2018 Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2018 Marqués de Tomares , Crianza, Rioja, Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2020 Bardos, Romántica , Ribera del Duero, Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2021 Glup Glup , Cariñena, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2020 Pedro González Mittelbrunn , Castilla y León, Spain | <i>Prieto Picudo</i> | 4.5 | 9 | 36 |
| 2020 Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.25 | 8.5 | (L)48 |
| 2020 César Marquez Pérez, Parajes , Bierzo, Spain | <i>Mencia</i> | 6.75 | 13.5 | 54 |
| 2019 Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| 2012 Laurona , Montsant, Spain | <i>Garnacha, Cariñena</i> | 7 | 14 | 56 |
| 2018 Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2021 Vins de Pedra, Negre de Folls , Conca de Barberá | <i>Trepal Blend</i> | 4.75 | 9.5 | 38 |
| 2022 La Vinyeta, Bongo* , Emporda, Spain | <i>Monastrell</i> | 4.5 | 9 | 36 |
| 2020 Península, Vino de Montaña , Sierra de Gredos, Spain | <i>Garnacha, Piñuela</i> | 5.5 | 11 | 44 |
| 2020 Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 6.5 | 13 | 52 |
| 2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Bobal</i> | 5.25 | 10.5 | 42 |
| 2016 Fontes Cunha, 'Mondeco' , Dão, Portugal | <i>Touriga National Blend</i> | 3.5 | 7 | 28 |
| 2021 Earth First, Classic , Mendoza, Argentina | <i>Malbec</i> | 4.25 | 8.5 | 34 |
| 2020 Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6.25 | 12 | 50 |
| 2019 Belinda , Mendoza, Argentina - <i>served chilled</i> | <i>Bonarda, Pedro Ximénez</i> | 4.25 | 8.5 | 34 |
| 2019 Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 6.5 | 13 | 52 |
| 2018 Polkura , Colchagua, Chile | <i>Syrah</i> | 5.75 | 11.5 | 46 |
| 2020 Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 6.75 | 13.5 | 54 |
| 2018 Alto de la Ballena, Reserva , Maldonado, Uruguay | <i>Tannat, Viognier</i> | 6 | 12 | 48 |
| 2020 Domaine Vallot , Côtes-du-Rhône, France | <i>Grenache Blend</i> | 7 | 14 | 56 |
| 2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Cabernet Blend</i> | 6 | 12 | 48 |

SHERRY

DRY

| | | 3oz | bottle |
|---|-------------------------------|------|--------|
| Jarana , Lustau, 750mL | <i>Fino</i> | 5 | 40 |
| Tradición , Bodegas Tradicion, 750mL | <i>Fino</i> | 9 | 72 |
| Almacenista , Lustau, 500mL | <i>Manzanilla Amontillada</i> | 11 | 66 |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 5 | 40 |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 7.5 | 60 |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 11.5 | 46 |
| VORS , Bodegas Tradicion, 750mL | <i>Oloroso</i> | 19 | 152 |

SWEET

| | | 3oz | bottle |
|--|----------------------|------|--------|
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 8 | 64 |
| Nectar , Gonzalez Byass, 750mL | <i>Pedro Ximénez</i> | 9 | 72 |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 13.5 | 54 |

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 14.5
High. Acid. Wines.



COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apertif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN

Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN

Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Nordés Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

RED OR WHITE SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka,
Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

BEER

DRAFT

| | caña | doble |
|--|------|-------|
| Estrella Galicia, Lager - Spain | 4.25 | 8.5 |
| Black Hog, Granola Brown Ale - CT | 3.75 | 7.5 |
| Half Full, Bright Blonde Pale Ale - CT | 3.75 | 7.5 |
| New England, Sea Hag IPA - CT | 4.25 | 8.5 |

BOTTLES & CANS

| | |
|---|------|
| Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT | 7 |
| Estrella Damm, Daura Gluten-Free Lager - Spain | 8.5 |
| Narragansett Lager (16oz.) - RI | 7 |
| Troegs, Dreamweaver Wheat - PA | 8 |
| Estrella Damm, Inedit - Spain | 9.5 |
| Hitachino, Nest White - Japan | 14 |
| Von Trapp, Bohemian Pilsner - VT | 8 |
| Two Roads, Passion Fruit Gose - CT (16 oz.) | 12 |
| Two Roads, Honeyspot Road IPA - CT | 7 |
| Half Full, In Pursuit IPA - CT | 8 |
| Night Shift, Whirlpool Hazy NE IPA - MA | 8.5 |
| Jack's Abby, Hoponius Union IPL - MA | 7 |
| Lagunitas, Maximus IPA - CA | 8.5 |
| Allagash, Tripel Reserve - MN | 10.5 |
| Peroni, Lager - Italy | 8.5 |
| Duclaw, Sweet Baby Jesus Porter - MD | 8 |
| Left Hand, Milk Stout - CO | 9.5 |

CIDERS

| | |
|---|-----|
| Down East Cider, Original Blend Cider - MA | 9.5 |
| Isastegi, Sagardo Natural Cider (750mL) - Spain | 28 |